



Degustation menu

5 course tasting menu / 105pp Matched wine / 165pp

7 course tasting menu / 115pp Matched wine / 195pp

Snacks for the table

Spanner crab, potato chips, pink grapefruit, avocado

Smoked ricotta gnudi, native pea salad, Pedro Ximenez

Paroo kangaroo bresaola, macadamia, roasted cherries,
Red amaranth

Pan fried Murray cod, oyster cream, crab brandade,
pickled mushrooms

David Blackmore brisket MBS 9+, buttered potato, tarragon,
baby cos

Rice milk, pine lime sorbet

Milk chocolate + honeycomb sphere, pear, caramel